



NOBU MIAMI VALENTINE'S MENU

\$150 per person

**Due to seasonality and availability, ingredients may change.*

FIRST COURSE

Toro Aguachile
Salmon Wrapped Oyster
Nori Taco with Uni

SECOND COURSE

Kinmedai and Foie Gras with Caviar, Red Bell Pepper Miso

THIRD COURSE

Chef's Sushi Selection

FOURTH COURSE

King Crab Salad with Citrus Honey Dressing

FIFTH COURSE

Scallop Katsu Yuzu Kosho

SIXTH COURSE

Wagyu Steak, Charred Tomato, Crispy Enoki, Black Truffle

SEVENTH COURSE

Hiyashi Chuka Soba

DESSERT

Persimmon and Strawberry Vacherin

Strawberry meringue, persimmon cream, hibiscus cremoux, sour ice cream, fresh strawberries and persimmons

** Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please be advised that our prices are subject to change and that an 18% service charge will be added to your final bill.*